

5-501.10 Indoor Storage Area.

If located within the food establishment, a storage area for refuse, recyclables, and returnables shall meet the requirements specified under §§ 6-101.11, 6-201.11-6-201.18, 6-202.15, and 6-202.16.

5-501.11 Outdoor Storage Surface.

An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.

5-501.12 Outdoor Enclosure.

If used, an outdoor enclosure for refuse, recyclables, and returnables shall be constructed of durable and cleanable materials.

5-501.13 Receptacles.

(A) Except as specified in ¶ (B) of this section, receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect-and rodent-resistant, leakproof, and nonabsorbent.

(B) Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the food establishment, or within closed outside receptacles.

5-501.15 Outside Receptacles.

(A) Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.

(B) Receptacles and waste handling units for recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

5-501.16 Storage Areas, Rooms, and Receptacles, Capacity and Availability.

(A) An inside storage room and area and outside storage area and enclosure, and receptacles shall be of sufficient capacity to hold refuse, recyclables, and returnables that accumulate.

(B) A receptacle shall be provided in each area of the food establishment or premises where refuse is generated or commonly discarded, or where recyclables or returnables are placed.

(C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.

Garbage & Refuse Facilities

Garbage or refuse storage rooms shall be constructed of easily cleanable, nonabsorbent, washable materials and shall be insect-proof and rodent-proof.

Garbage chutes or trash doors located on exterior walls need to be of insect and rodent-proof construction. The wall around the chute must be covered with a non-absorbent, durable material such as FRP.

Garbage and refuse containers, trash and grease dumpsters, and compactor systems located outside shall be stored on or above a smooth surface of nonabsorbent material such as 4" sealed concrete. These items should be located well away from the back door of the facility as they tend to attract pests. Similarly, they should be located so that they do not create a nuisance for neighbors.

Garbage and refuse containers must be pest-proof and leakproof, and have tight-fitting lids or covers. The containers must be sized to hold all of the wastes generated at the facility between pickups. Remember that frequency of garbage pickups may be affected by bad weather and holidays. It is far better to have too much garbage storage, than too little.

A solid fence, block or brick wall, or other suitable three or four sided enclosure is recommended to surround the dumpster pad area. Use construction materials which are smooth, durable and easily cleanable. An enclosure will improve aesthetics, decrease windblown litter, and reduce pests problems.

A gate or door that locks will deter illegal dumping. Make sure the approach to the dumpster is easily accessible by the garbage hauler. The area needs to be well lit for employee safety during evening hours.

Refrigerated waste storage areas are recommended for fish markets. Fish wastes are very odoriferous on hot days.

Special grease handling equipment may be necessary if the operation generates large amounts of waste cooking oils. Grease spills from open buckets are difficult to clean up. Employees could suffer from severe burns if they spill while dumping hot oil .